

PATENT ABSTRACTS OF JAPAN

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(54) PRODUCTION OF CLEAR GREEN TEA BEVERAGE

(57) Abstract:

PURPOSE: To obtain the subject beverage, excellent in safety and preservation stability for a long period without crystallizing a precipitate by adding chitosan to an extracted solution of 2 specific water-soluble tea ingredient, adsorbing high molecular ingredient polyphenols thereon and then treating the resultant extract solution with a centrifuge, etc.

CONSTITUTION: Green teas are extracted with water or hot warm water to provide an extracted solution of water-soluble green tea ingredients. An adequate amount of chitosan is then added to the extracted solution to adsorb the high molecular ingredient polyphenols thereon. The extracted solution containing the chitosan is subsequently treated with a centrifuge and further removed by filtration using an adsorbent filter medium to afford the objective beverage.

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